



ZEMA ESTATE

TRADITIONAL COONAWARRA

*Hand pruned. Estate grown.
Vintaged & Bottled*

REVIEW



Zema Estate Family Selection Cabernet Sauvignon 2008

\$40 at cellar door; 14.5% alcohol; screw cap; 94+ points

Zema Family Selection is pretty much the Rolls Royce of Coonawarra Cabernet. Others might make tight-and-edgy Ferraris and Lambos, but this big baby has all the walnut and plush leather and you sit a lot higher. In the back. With a cigar. It has all the bright-and-dark fruits of the best of the region's Cabernet, with a little of the minty eucalyptol aroma typical of the district.

Coonawarra had been a red gum forest originally, with a honeysuckle (*Banksia marginata*) understorey. If you've ever tried to wash the smell of eucalyptus oil off your fingers you may begin to realise how such a unique volatile aroma can haunt a region's air and ground. Add that heady wildflower honey whiff and some plush cedary/gingery oak to fruit painstakingly selected from hand-tended vineyards, and you begin to get the general idea. Oh yes, it has a layer of the methoxypyrazine/tomato leaf/Deadly Nightshade edge that gives Coonawarra Cabernet its slice.

Eight was a tricky year, and the heatwave sent sugars ripping north, but there's not too much sign of any of that in here. It's more of a majestic Zema than a 2008 Coonawarra. Best with some air and mutton shanks cooked real slow in tomato and black olives with some juniper berries.